



READY TO EAT COLD TAKEAWAY MENU

WHOLE CRAB PLATTER £15 PER PERSON

1/2 Whole Crab
Smoked salmon.
Smoked mackerel
Peppered mackerel
Prawns (peeled & shell on)
1 Green lip mussel
1 Crevette

DRESSED CRAB PLATTER £16.50 PER PERSON

1/2 Dressed Crab
Smoked salmon
Smoked mackerel
Peppered mackerel
Prawns (peeled & shell-on)
1 Green lip mussel
1 Crevette

COCKLES PLATTER £12 PER PERSON

Small Cockles
Smoked mackerel
Peppered mackerel
Beetroot gravadlax
1 Herring fillet
2 Green lip mussels
Shell on prawns

MINI MIXED SEAFOOD PLATTER £5 each

1 crevette, 1 mussel, peeled prawns,
cockles, 1 fish stick, seafood sauce

MINI MIXED SMOKED FISH PLATTER £5 each

Smoked salmon, smoked mackerel,
smoked eel, beetroot gravadlax

MIXED SEAFOOD PLATTER £10 each

Crevettes, green lipped mussels, shell-on.
prawns, herring fillet, smoked mackerel,
seafood sauce

SMOKED SALMON & PRAWN PLATTER £20 each

With salad & garlic mayonnaise

Alternatively, you can create your own platter from the items below:

EXTRA PORTIONS

Dressed crab (£13.00/200g)
Whole crab (£12.00/500g)
Whole cooked lobster £30/500g
Peeled prawns (med £4.00/ large £7.50)
Shell-on-prawns (£4.40 pint)
Prawn cocktail (£6)
Peeled brown shrimps (£6.60 tub)
Crevettes (£7.00/200g)
6 Crevettes with garlic mayo (£5.50)
Langoustines (£5 for 6)
Cockles (small £1.65/large £6.00)
Green lip mussels (£3.80/200g)
Mussels in vinegar (£4.50/230g)
Mussel meat (£2.50/230g)
Smoked salmon (£5.50/100g)
Hot smoked salmon (£5.50/150g)
Beetroot gravadlax (£5.00/100g)
Smoked mackerel - peppered or plain (£4.50 per pack of 2 fillets)

Smoked salmon pate (£1.65/60g)
Smoked mackerel pate (£1.65/115g)
Smoked eel fillets (£15/200g)

Crayfish (115g /£4 230g/£7.50)
Rollmops (£2.00 each)
Sweet herring fillets (£1.50 per fillet/ £7.50 tub)
Dill herring fillets (£1.50 per fillet/£7.50 tub)
Fish sticks (£0-20p each, £2.00/12)
Jellied Eels (£5 tub)

GIGAS OYSTERS

£10-00/dozen closed, £1 each opened
Shallot vinaigrette accompaniment available, on request

NATIVE OYSTERS

Price varies depending on size (September - May only)

EXTRAS

Potato salad £1.50
Mixed leaf & dressing £1
Bowl salad (leaves, tomatoes, cucumber, red onion & dressing) £4
Medium garlic mayo/seafood sauce 60p
Medium plain mayo 50p

SEAFOOD FOR YOU TO COOK AT HOME

Spicy crab cakes £6.50

(2 crab cakes ready to pan fry, served with mixed leaf, sweet chilli sauce & lemon)

Fish cakes £5

(2 fish cakes ready to pan fry, served with mixed leaf, mayonnaise & lemon)

Spicy Lobster Soup £5.95

(1 portion of soup ready to be heated, with fresh mint, creme fraiche & lemon)

Stuffed Garlic Mussels £4.50

(6 green lip mussels stuffed with garlic butter & breadcrumbs, ready to grill on a medium heat)

Tiger Prawns £6.50

(6 x tiger prawns with olive oil and herb salt to coat before grilling, with garlic mayonnaise & lemon)

Scallops £12

(4 scallops to fry with thyme butter & bacon, served with mixed leaf, roasted tomatoes & lemon)

Squid £5

(8 squid rings with chilli flour to coat before frying, served with lambs lettuce and garlic mayonnaise)

Tuna Steak £10.95

(1 x tuna steak with baby potatoes, tomato salsa & green vegetables)

Whole Garlic Lobster £35

(Lobster dressed with garlic butter, ready to grill at home)

DISHES TO OVEN COOK AT HOME

Fish pie £5.00

(A mixture of smoked haddock, salmon & white fish in a creamy parsley sauce topped with mashed potato & cheese. Suitable for freezing)

Vegetable Lasagne £4.50

(Roasted vegetable lasagne topped with cheddar cheese. Suitable for freezing)

FRESH FISH TO COOK AT HOME

Salmon fillet £5 (200g)

Tuna Steaks £8 (250g)

Cod fillet £6 (200g)

Haddock fillet £4.50 (200g)

FROZEN FISH

Cod fillet £4.50 (200g)

Haddock fillet £4 (200g)

Smoked haddock fillet £6 (250g)

Bream fillets £6 (250g)

Skate wings £6.50 (500g)

Kippers £16 (1kg) (approx £2.50 each)

Fish stew packs £6 (500g mixed fish chunks & 100g peeled prawns)

Email thecompanyshed@yahoo.co.uk for enquiries and to order

Open for collections

10 am - 4pm Thursday

10 am - 9pm Friday

10 am - 9pm Saturday

10am - 4pm Sunday

Deliveries locally & around Essex on Friday & Saturdays